

The Vintners Collection

Château Bélingard Reserve 2015

Appellation: Bergerac Sec AOC

Terroir: Clay and limestone soil. Vineyard on rolling countryside left bank of the Dordogne valley.

Blend: Sauvignon (85 %), Semillon (15 %)

Weather conditions: The climate of 2015 was particularly mild. A low pluviometry (525 mm) associated with lots of sunshine (2140 hours cumulated) contributed to allow the grapes to develop in excellent conditions.

Wine making / Ageing: Selection of plots. 8 hours skin contact follows by pneumatic pressing. Cold settling. Must is kept on sediments for few days in order to extract aromatic components. Fermentation is done in temperature controlled French Oak Barrels (50% New, 50% used once). Wine matured on lees for 8 months in cask with a weekly stirring of the sediments. After racking wine is bottled thanks to our facilities

Tasting: Pale color with yellow tint. Intense nose of white peaches and pears with a note of vanilla. Very fresh with a hint of menthol on the attack, wine develops on a powerful mouth of matured fruits supported by a beautiful liveliness. The length on palate and aftertaste are very clean and impressive.

Laying Down: 5 / 6 years

Food Pairing: Serve at 9 / 10° C as a drink, with smoked and cooked fishes, poultry, white meats and cheeses.

